

November 2019

KLWM

2017 TOSCANA ROSSO “MONTELECCIO” SESTI

Montealeccio is the Usain Bolt of Sesti’s Olympian lineup: explosive, flashy, and *usually* built for the relatively short-distance sprint. Sourced from Sangiovese grapes in oceanic sediment in the heart of the Brunello di Montalcino appellation, this bottling is divided from the Brunello and Rosso di Montalcino in the cellar, where Elisa Sesti and her father, Giuseppe, decide which barrels hold the juice best suited for each bottling. Derived from the Latin name for Montalcino—“hill of the holm oaks”—Monteleccio is an enormously pleasurable, populist wine that evokes juicy, ripe cherries, rhubarb, and a touch of mint. This *rosso* is filled with class, but it doesn’t take itself too seriously. That said, even though Usain Bolt is probably best known for the 100-meter dash, he also holds the world record for the 200-meter. Have you ever seen him run more? I haven’t, but I bet he’d stun even in the 400-meter. This Monteleccio can probably also go the distance beyond the short, explosive sprint we love it for, particularly in the hot, dry 2017 vintage, which resulted in a *rosso* with unusual depth, concentration, and staying power.



—TOM WOLF

\$27.00 *per bottle* **\$291.60** *per case*



The Sesti estate

FARRO RISOTTO WITH WILD MUSHROOMS

BY CHRISTOPHER LEE

Farro is a delicious, ancient whole-grain wheat well known in Italian cooking, and it is wonderful when prepared like risotto. I recently enjoyed the Tenuta La Pergola Roero Arneis with this dish. For a quick and easy chicken stock, buy a pound and a half of wings, backs, and necks and simmer them for an hour in water with a small piece of bay leaf and nothing else, or perhaps an onion or shallot skin, if you have one lying about. Be sure to skim the top of the stock after it comes to the simmer, but don't worry too much about the fat on its surface. If you wish to make the dish vegetarian, omit the pancetta and use water flavored with a bay leaf instead of chicken stock.

1 ounce pancetta, sliced into postage stamp-size pieces	½ small yellow onion, peeled, finely chopped
1 ounce olive oil	½ pound farro, covered with water, soaked overnight in fridge
3 ounces unsalted butter	2 ounces dry white wine
1½ pounds wild mushrooms such as porcini, chanterelles, hedgehogs, black trumpets, or a mix thereof, sliced ½ inch thick	½ tablespoon salt
1 clove garlic, peeled, thinly sliced	⅛ teaspoon nutmeg, grated
3½ cups homemade chicken stock, or water with bay leaf	2 ounces Grana Padano or Parmigiano, finely grated
	¼ teaspoon Tellicherry peppercorns

Sauté pancetta in olive oil over low heat for 1 minute. Set aside. Melt 1 ounce butter in pan. Add mushrooms and garlic, and sauté until mushrooms are wilted and juices are reabsorbed. Set mushrooms aside. In a small saucepan, heat stock or water and hold over low heat. Add 1 ounce butter and onion to sauté pan and cook uncovered until onions are soft. Add farro and sauté gently, stirring, for 2 minutes. Deglaze with white wine and cook until dry. Ladle hot stock—about two 8-ounce ladles full—onto farro to cover by ¼ inch. Add ½ tablespoon salt and stir vigorously for 1 minute. Keep at a robust simmer, stirring gently with a wooden spoon to help farro release its starch. When liquid drops below surface of farro, add more stock in scant cups to again cover farro by ¼ inch. Continue process until farro is tender and cooked through and retains a bit of firmness. You may not use all of the water or stock. Farro should be soft and creamy. Stir in mushroom mixture and cook for 2 minutes. Remove from heat and taste for salt; adjust if needed. Off heat, stir in remaining 1 ounce butter, nutmeg, and a quarter of the grated cheese. Spoon farro onto warm plates, grind fresh black pepper on top, and sprinkle with remaining Grana Padano or Parmigiano.

Serves 4 as a starter